

Instruction manual – Mulino

You are the owner of the model Mulino, a high quality manual grain mill. It was manufactured for you by artisanal craftsmanship.

Before you start the milling, please note the following points:

The holding between the knees

Keep the mill between the thighs – close to the knees – in a sitting position.

The rounded sides make it easier to hold.

Turn the handle to the right (clockwise)

Mounting on a work surface

You can also fasten the Mulino with the clamp screws on a work surface.

Running in

First you should run the mill in. Do this by milling approx. 30 grams (one tablespoon) of dry grains (wheat, millet or barley are particularly suitable for this) at a medium setting. Turn the handle clockwise.

The first time you use the mill, abrasion of the millstone occurs which is perfectly harmless to health but can contain stone particles.

That's why

it is not suitable for consumption.

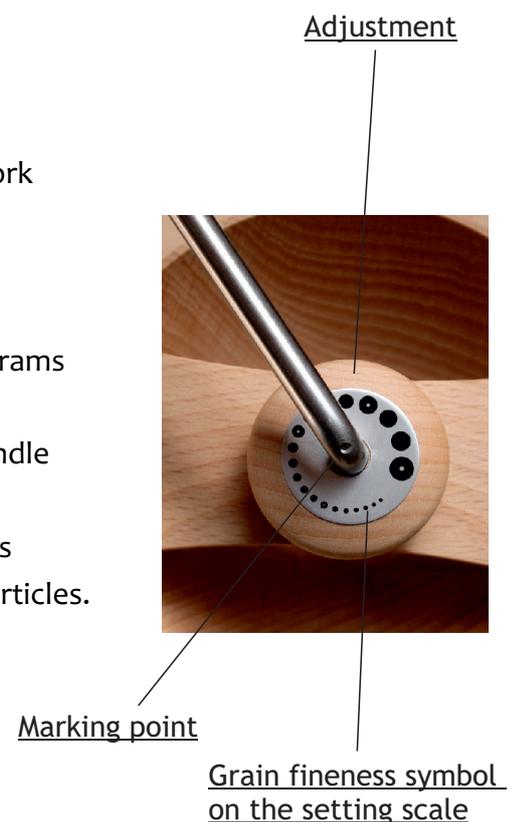
Setting the fineness

The **adjustment knob** is situated above the hopper.

Turn it by holding the handle.

- Turn it to the left for a coarse grinding
- Turn it to the right for a fine grinding

To change the setting from coarse to the finest, it's recommended to turn the handle two times to the left, so you get an opening between the mill stones.



Suitable grains

You can use the mill to grind all types of grain, except corn. To grind oil seeds, mix them with dry grains. If you grind oat types with a high oil content at fine settings, the grinding mechanism may clog. (See cleaning and care) Please use only dry and cleaned grains.

Cleaning and care

Normally it is not necessary to clean the grinding mechanism. However, if it does become clogged (by wetly cereals or oil seeds) we recommend you to grind one tablespoon of rice (no parboiled rice) at a medium setting. Rice is very dry and brittle so it lifts off the sticky residues and cleans the grinding mechanism.

Due to a surface treatment of beeswax balm the mill is protected from dirt.

You can clean the mill housing with a damp cloth, never apply water directly. The contact with water causes cracks at the wood and it becomes unusable.

Do not keep the mill in an extremely dry place (above a source of heat) or an extremely moist place (water vapor above a cooker). This could cause the wood to warp.

Warranty

10 years from the date of purchase for defects attributable to material or manufacturing defects.



Michael Gergen
Hüttenstrasse 6
D-66839 Schmelz
Phone +49(0) 68 87-15 57
Fax. +49(0) 68 87-77 77 24

To ensure your warranty, please keep your receipt!